

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Previously Presented). A process for treating meat, comprising:
providing a live animal having respiratory and circulatory systems for said meat;
introducing a treatment gas through water into said animal's respiratory system by breathing of said water and into said circulatory system into said meat until said treatment gas preserves said meat by forming carboxymyoglobin ;

wherein said introducing step is performed using said treatment gas and wherein said treatment gas is a partially purified smoke that imparts smoke flavor, and wherein said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

2. (Previously Presented). A process for treating meat, comprising:
providing a live animal;
causing said live animal to inhale a treatment fluid entrained in water, whereby said treatment fluid diffuses into the blood of said live animal, until said treatment fluid preserves said meat by forming carboxymyoglobin ; and

wherein said causing step is performed using said treatment fluid and wherein said treatment fluid is a partially purified smoke that imparts smoke flavor, and wherein said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

3. (Previously Presented). A process for treating edible meat, comprising:
- providing a live meat bearing animal having a respiratory system respiring into blood of said animal;
 - exposing said respiratory system to water containing gaseous smoke;
 - diffusing a compound in said gaseous smoke through water into said respiratory system into the blood of said animal, whereby said compound flows into said meat;
 - whereby said gaseous smoke preserves said meat by forming carboxymyoglobin ;
 - wherein said exposing step is performed using said gaseous smoke and wherein said gaseous smoke is a partially purified smoke that imparts smoke flavor, and wherein said animal's membranes act to super-purify said smoke;
 - whereby smoke flavor is prevented from being imparted to said meat.
4. (Previously Presented). A process for treating meat, comprising:
- providing a live animal having a circulatory system;
 - passing a treatment gas through water to form a dissolved treatment gas;
 - introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal;
 - whereby said treatment gas preserves said meat for food by forming carboxymyoglobin ;
 - wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a dissolved treatment gas including a partially purified smoke that imparts smoke flavor, and wherein said animal's membranes act to super-purify said smoke;
 - whereby smoke flavor is prevented from being imparted to said meat.

5. (Canceled).
6. (Previously Presented). A process according to claim 1, further comprising freezing said animal whole.
7. (Previously Presented). A process according to claim 1, further comprising freezing said meat.
8. (Previously Presented). A process according to claim 1, wherein said providing step is performed with an animal having blood that contains hemoglobin, and wherein said introducing step is performed using said partially purified smoke, wherein said partially purified smoke contains carbon monoxide;
whereby said carbon monoxide diffuses into the blood of said animal and binds with said hemoglobin, forming COHb;
said blood containing COHb flows through the circulatory system into said meat and COMb is formed.
9. (Previously Presented). A process according to claim 1, further comprising:
performing said introducing step until said gas kills or sedates said animal for harvesting.
10. (Previously Presented). A process according to claim 1, wherein said introducing step is performed using an animal comprising seafood.
11. (Previously Presented). A process according to claim 1, wherein said introducing step is performed using an animal comprising fish.
12. (Canceled).
13. (Previously Presented). A process according to claim 11, wherein said fish is selected from the group consisting of salmon, tuna, or tilapia.

14. (Previously Presented). A process according to claim 1, wherein said providing step is performed with an animal that has gills and wherein said animal ventilates water through said gills.
15. (Canceled).
16. (Canceled).
17. (Previously Presented). A process according to claim 1, wherein said introducing step is applied by mass-treatment of groups of more than one of said animal.
18. (Previously Presented). A process for treating meat, comprising:
providing a live animal having respiratory and circulatory systems;
introducing a treatment gas, by breathing of water, through said animal's respiratory and circulatory systems into said meat until said treatment gas preserves said meat by forming carboxymyoglobin ;
wherein said introducing step is performed using said treatment gas and wherein said treatment gas is derived from raw smoke that imparts smoke flavor, and wherein water and said animal's membranes act to super-purify said smoke;
whereby smoke flavor is prevented from being imparted to said meat.
19. (Canceled).
20. (Previously Presented). A process according to claim 1, wherein said introducing step is performed by pumping said gas through said circulatory system by a heart; further comprising bleeding said animal before said heart stops pumping.
21. (Canceled).
22. (Canceled).

23. (Canceled).

24. (Previously Presented). A process according to claim 14, wherein said introducing step is performed by entraining said gas in water, whereby a portion of said entrained gas is dissolved in said water, and whereby said water inspires during said ventilating.

25-102 (Canceled).

103. (Previously Presented). A process for treating meat, comprising:
providing a live animal;

causing said live animal to inhale water containing partially purified smoke that imparts smoke flavor, whereby said partially purified smoke diffuses into the blood of said live animal, until said partially purified smoke preserves said meat by forming carboxymyoglobin ; and
wherein water and said animal's membranes act to super-purify said smoke;
whereby smoke flavor is prevented from being imparted to said meat.

104. (Previously Presented). A process for treating edible meat, comprising:
providing a live meat bearing animal having a respiratory system respiring into blood of said animal;

exposing said respiratory system to water containing gaseous smoke that imparts smoke flavor;

diffusing a compound in said gaseous smoke through said respiratory system into the blood of said animal, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin ; and
wherein water and said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

105. (Previously Presented). A process for treating meat, comprising:
providing a live animal having a circulatory system;
passing a treatment gas through water to form a dissolved treatment gas;
introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal;
whereby said treatment gas preserves said meat for food by forming carboxymyoglobin ;
wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a treatment gas including gas derived from raw smoke that imparts smoke flavor; and

wherein water and said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

106. (Previously Presented). A process for treating meat, comprising:
providing a live animal having respiratory and circulatory systems;
introducing a treatment gas through water by breathing of said water into said animal's respiratory system and into said circulatory system into said meat until said treatment gas preserves said meat by forming carboxymyoglobin ;

wherein said introducing step is performed using said treatment gas and wherein said treatment gas is derived from raw smoke that imparts smoke flavor, and wherein said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

107. (Previously Presented). A process for treating meat, comprising:

providing a live animal;

causing said live animal to inhale water containing partially purified smoke that imparts smoke flavor, whereby said partially purified smoke diffuses into the blood of said live animal, until said partially purified smoke preserves said meat by forming carboxymyoglobin ; and

wherein said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

108. (Previously Presented). A process for treating edible meat, comprising:

providing a live meat bearing animal having a respiratory system respiring into blood of said animal;

exposing said respiratory system to water containing gaseous smoke that imparts smoke flavor;

diffusing a compound in said gaseous smoke through water into said respiratory system into the blood of said animal, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin ; and

wherein said animal's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

109. (Previously Presented). A process for treating meat, comprising:

providing a live animal having a circulatory system;

passing a treatment gas through water to form a dissolved treatment gas;

introducing said dissolved treatment gas through water into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal;

whereby said treatment gas preserves said meat for food by forming carboxymyoglobin ;

wherein said introducing step is performed using said dissolved treatment gas and
wherein said dissolved treatment gas is a treatment gas including gas derived from raw smoke
that imparts smoke flavor, and wherein said animal's membranes act to super-purify said smoke;
whereby smoke flavor is prevented from being imparted to said meat.